

IN THE CLAIMS

Please amend the claims as follows:

1. (Currently amended) A method of glycating a protein comprising the following steps:

combining a quantity of a reducing sugar with the protein in a solution;

lyophilizing the solution to produce a lyophilized sample;

placing said lyophilized sample under vacuum; and

heating said lyophilized sample under vacuum,

whereby a stable ketoamine derivative is formed.

2. (Cancelled)

3. (Original) A method according to claim 1 wherein the sample is heated at a temperature in the range of about 40°C to about 150°C.

4. (Original) A method according to claim 1 wherein the reducing sugar is heated from 1 to 48 hours.

5. (Original) A method according to claim 1 wherein the reducing sugar is selected from the group consisting of 1 to 50 sugar units.

6. (Original) A method according to claim 1 wherein the protein is lyophilized from a solution in the range of pH 2 to pH 12.